



## NEW HAMPSHIRE RECIPE CARDS

4 x 6"



### BURDICK'S HOT CHOCOLATE



Heat 1 1/2 cups milk (1% or skim) to just below boiling. Whisk in 2 heaping tsp. of cocoa powder, 1/4 cup ground dark chocolate (use high quality chocolate that has 60% or more cocoa content), and ground nutmeg or cinnamon to taste. Makes 1 serving.



L.A. Burdick Chocolate café and shop ([www.burdickchocolate.com](http://www.burdickchocolate.com)) is located in Walpole, New Hampshire. Burdick's famous hot chocolate recipe calls for both ground chocolate and cocoa powder. Note there is no added sugar in this recipe: "The slight sweetness comes naturally from high quality chocolate," says Larry Burdick. "If the hot chocolate is too thick for your taste, use more milk."



## N E W H A M P S H I R E R E C I P E C A R D S

**3 x 5"**



### BURDICK'S HOT CHOCOLATE



Heat **1 1/2** cups milk (1% or skim) to just below boiling. Whisk in **2** heaping tsp. of cocoa powder, **1/4** cup ground dark chocolate (use high quality chocolate that has 60% or more cocoa content), and **ground nutmeg or cinnamon** to taste.

Makes 1 serving.



L.A. Burdick Chocolate café and shop ([www.burdickchocolate.com](http://www.burdickchocolate.com)) is located in Walpole, New Hampshire. Burdick's famous hot chocolate recipe calls for both ground chocolate and cocoa powder. Note there is no added sugar in this recipe: "The slight sweetness comes naturally from high quality chocolate," says Larry Burdick. "If the hot chocolate is too thick for your taste, use more milk."